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# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!

Vol. 3 No. 26

June 25, 1945

### RAPID MENU CHECKER ON MEAT POINT USAGE

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SERIAL RECORD

OCT 1 - 1945

U. S. DEPARTMENT OF AGRICULTURE

When the two months' point allotment for meat, fats and oils is received, it is well to deduct the estimated number of points needed for butter, fats and oils. Then the balance of the points, for meat purchases, can be pro-rated over the allotment period.

Menu changes necessary to keep within this point allotment may be determined rapidly by checking menus against the check list on the reverse side of this sheet. Too many check marks toward the top of the list indicate that a shift to items of lower point value farther down the list is necessary. Not all items listed are available at all times, and this information is subject to change and based on OPA Point Chart for June, 1945.

Calculations as to the number of red points per serving are on the basis of:

#### Number of Ounces

#### Items

4 - 5	.....	Raw Weight of Steak
3 - 4	.....	" " " Cutlets or Chops
3 - 4	.....	" " " Stews
8	.....	" " " Oxtails, Spareribs
3	.....	" " " Ground Meats
3 - 4	.....	" " " Glandular Meats
3-1/2	.....	Cooked " " Sausage
3-1/2	.....	" " " Carved Meats

#### Use This Chart For:

1. Menu planning;
2. Ordering substitutes when items desired are not available;
3. Checking previous week's menu to find rapidly why point usage was excessive.

(Over)

WAR FOOD ADMINISTRATION-OFFICE OF SUPPLY-CCC

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RAPID MENU CHECKER ON MEAT POINT USAGE  
 (Basis June Point Chart)  
 1945

Beef	Lamb	Veal	Pork
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FIVE POINTS OR MORE PER SERVING

Roast-rib ( )  
 Steak-Porterhouse ( )  
     T-Bone ( )  
     Club ( )  
     Sirloin ( )  
     Tenderloin ( )

THREE TO FIVE POINTS PER SERVING

Roast-Sirloin ( )	Chops-loin ( )	Chops-loin ( )	Tenderloin ( )
Round ( )	Roast-leg ( )	Roast-leg ( )	Roast-leg ( )
Steak-cubed ( )		Loins ( )	Loins ( )
flank ( )			Steak-Har ( )
Swiss ( )			Spareribs ( )
			Butt-smoked ( )
			Chops ( )

TWO TO THREE POINTS PER SERVING

Dried Beef ( )	Chops-rib ( )	Chops-rib ( )	Cutlet-Leg ( )
			Shoulder ( )

ONE TO TWO POINTS PER SERVING

Frankfurters ( )	Chops-shoulder ( )	Cutlet-leg ( )	Hocks ( )
Thuringer ( )		Shoulder ( )	Roast-Suldr ( )
Polish Sausage ( )	Roast Shoulder ( )	Veal birds ( )	Sausage ( )
Stews ( )	Stews ( )	Liver ( )	Bacon ( )
Liver ( )	Patties ( )	Roast-Shoulder ( )	Salt Pork ( )
Hamburger-steak ( )		Stews ( )	
Brisket ( )		Patties ( )	
Short ribs ( )		Breast ( )	

ONE - HALF TO ONE POINT PER SERVING

Hamburger Loaf ( )	Breast ( )	Tongue ( )	
w. bread ( )	Heart ( )	Heart ( )	Heart ( )
Tongue ( )	Liver ( )		Liver ( )
Heart ( )	Sweetbreads ( )	Sweetbreads ( )	
Sweetbreads ( )			
Paste Products ( )			
w. Meat Sauce ( )			



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WAR FOOD ADMINISTRATION  
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FACT SHEET ON INDUSTRIAL FEEDING

Objective: The objective of the Industrial Feeding Program is to assist industrial food services in providing adequate food on the job for industrial workers, to protect their health and to assure highest production efficiency.

Progress Report: Prior to the war approximately 2,000,000 workers in manufacturing plants could obtain food on the job. Today 7,000,000 manufacturing workers use inplant feeding facilities, as shown in a WFA survey. It is estimated 2,000,000 more are served in other industries. The trend is toward the more permanent type of facility - the cafeteria. Of all plants having feeding facilities, about half now use cafeterias, a decided increase during the past year.

The survey indicates that in-plant feeding is generally accepted in large plants. Of all plants employing more than 1,000 workers, 95 per cent have some type of food facilities. About 30 per cent of all plants employing fewer than 250 workers have facilities. Approximately four out of every five workers are employed in plants with in-plant feeding, yet only about half of all workers in plants with facilities are accommodated, even though the facilities are often operated during three full shifts. About half of all industrial workers bring home-packed lunches.

Millions of workers still do not obtain the quality and quantity of food needed to maintain optimum health and working efficiency. More new facilities should be installed, existing facilities expanded, and operation methods improved.

Acceptance by management and labor: In a recent survey made by a private concern, 100 of the 101 firms questioned stated that their in-plant feeding services would continue in the post-war years.

Leaders of industry and labor throughout the country have indorsed industrial feeding because it has so positive an influence on the health and welfare of the worker, because it helps to increase production efficiency, and because it creates better labor relations.

Industrial feeding today plays an important role in our national wartime food program. The acceptance by industry and labor indicates that industrial feeding will continue to expand in post-war years, and provide a vast market for food. In this way, industrial feeding will continue to be an important factor in our national peacetime food program.

How the Program Operates

The industrial feeding specialist: A staff of industrial feeding specialists in the Washington and Regional Offices of the War Food Administration is available to management for assistance on industrial feeding problems. These specialists make on-the-ground surveys of plants' needs and submit recommendations to meet those needs. The service is provided without cost, upon written request from management. These requests should be directed to War Food Administration regional office.

(over)

The industrial feeding specialist can help with many problems arising in relation to:

1. Installation or expansion of facilities
2. WPB certification for material and equipment priorities
3. Efficient operation
4. Menu planning.
5. Food preparation and conservation.
6. Recruiting and training food service workers.
7. Nutrition education programs, for better health and efficiency of workers.
8. Obtaining expanded consumption of foods in relative abundance

The services of War Food Administration go beyond the plants when necessary. In cooperation with State and local nutrition committees, War Food Administration assistance is given to improve public eating places in congested war area and to provide nutrition education for war workers and their families. Chamber of commerce and other business and civic groups, the press, and radio often cooperate with War Food Administration and nutrition committees in sponsoring food demonstrations, nutrition campaigns, meetings, and courses outside the plant for the benefit of workers' families.

How industrial feeding programs are started:

Industrial feeding programs are instituted in industrial plants by management, but the action may also result from efforts of plant employees, interested civic groups, community organizations, or the war procurement agencies.

Inter-agency relationship: To implement the program and eliminate possible duplication, an Inter-Agency Committee on Food for Workers was created in 1943. Membership consists of representatives of WPB, WEC, War Department, Navy Department, Maritime Commission, USPHS, OPA, and WFA. Under the Inter-Agency Agreement, WFA is responsible for program coordination and all technical service. WFA also certifies the need for construction materials and equipment for in-plant feeding operations, thus speeding WPB priorities.

There is a national Labor Advisory Committee to the Inter-Agency Committee. This committee, consisting of representatives of the national labor organizations, helps to formulate the program for labor's cooperation in industrial feeding. Food committees have been encouraged in plants by the War Production Drive Committee and WPB Labor-Management Committees. These food committees encourage in-plant feeding service improvements, better use of available facilities and food, and nutrition education programs for workers.

These materials are available free through the Regional Office:

Planning Meals for Industrial Workers, WFC-2

Making the Most of Meats in Industrial Feeding

Saving Sugar in Industrial Feeding

Industrial Feeding Management, WFC-14

Industrial Nutrition Service-Issued monthly for employee publications, individuals and groups promoting nutrition education.

Serving Many - Issued monthly to bring food news to food managers in industrial plants, restaurants, hotels and hospitals.

Your employees Are No Better Than the Food They Eat, WFC-7

Are You Hit By...Absenteeism...Accidents...Low Production...Labor Turnover

Posters - Pamphlets - Table Tent Cards - Materials to promote better nutrition among workers.